# **Chocolate Custard Cake Filling**

What's Cooking II North American Institute of Modern Cuisine

### Yield: 1 3/4 cups

2 cups milk 2/3 cup sugar 3 tablespoons cocoa 3 egg yolks 1/4 cup cornstarch 2 tablespoons unsalted butter 1/2 teaspoon vanilla extract In a saucepan, heat the milk and sugar. Fold in the instant cocoa. Set aside.

In a bowl, whip the egg yolks and cornstarch. Dilute in 1/3 cup of the hot milk mixture. Set aside.

Bring to a boil the remaining sweetened milk. Beat into the yolk mixture.

Pour into a saucepan. Cook for 1 minute or so, whisking vigorously.

Off heat, whisk in the butter and vanilla until creamy smooth. Let cool until lukewarm. Refrigerate.

Per Serving (excluding unknown items): 1357 Calories; 57g Fat (36.6% calories from fat); 28g Protein; 194g Carbohydrate; 6g Dietary Fiber; 766mg Cholesterol; 271mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1 Lean Meat; 2 Non-Fat Milk; 10 Fat; 9 Other Carbohydrates.

#### Sauces

#### Dar Canvina Nutritianal Analysis

Calories (kcal):	1357	Vitamin B6 (mg):	.4mg
% Calories from Fat:	36.6%	Vitamin B12 (mcg):	3.3mcg
% Calories from Carbohydrates:	55.5%	Thiamin B1 (mg):	.3mg
% Calories from Protein:	8.0%	Riboflavin B2 (mg):	1.1mg
Total Fat (g):	57g	Folacin (mcg):	103mcg
Saturated Fat (g):	30g	Niacin (mg):	1mg
Monounsaturated Fat (g):	18g	Caffeine (mg): Alcohol (kcal):	37mg
Polyunsaturated Fat (g):	4g		6

Cholesterol (mg):	766mg
Carbohydrate (g):	194g
Dietary Fiber (g):	6g
Protein (g):	28g
Sodium (mg):	271mg
Potassium (mg):	1043mg
Calcium (mg):	680mg
Iron (mg):	4mg
Zinc (mg):	5mg
Vitamin C (mg):	5mg
Vitamin A (i.u.):	2454IU
Vitamin A (r.e.):	690 1/2RE

% Dofuco	በ በ%
Food Exchanges	
Grain (Starch):	2 1/2
Lean Meat:	1
Vegetable:	0
Fruit:	0
Non-Fat Milk:	2
Fat:	10
Other Carbohydrates:	9

## **Nutrition Facts**

Amount Per Serving	
Calories 1357	Calories from Fat: 496
	% Daily Values*
Total Fat 57g	87%
Saturated Fat 30g	152%
Cholesterol 766mg	255%
Sodium 271mg	11%
Total Carbohydrates 194g	65%
Dietary Fiber 6g	23%
Protein 28g	
Vitamin A	49%
Vitamin C	8%
Calcium	68%
Iron	25%

\* Percent Daily Values are based on a 2000 calorie diet.